



THERE'S A STORY
BEHIND EACH OF OUR
COFFEE BEANS,
STORIES FROM COFFEE
FARMERS WHO
PASSIONATELY MAKE THEIR
WORK.



THE BEST
COLOMBIAN
COFFEE

www.tucoffi.co

BEHIND OUR COFFEE BEANS

Located in the heart of Colombia

Our strategic location at the “Eje Cafetero” or “Coffee Axis” Specifically in Quindio, allows us to obtain the best coffee beans due to our particular weather wich is the perfect mix of rain humidity and winds.

We carefully take care of all the processes to obtain the best coffees, always seeking balance between quality, price and perfomance.

We feature two different qualities which include “**Traditional Coffee**” (78/80 SCA) and the “**Special Coffees**” or “**Gourmet Coffees**”. These special coffees are selected coffees from different farms and regions of Colombia that go through 8 different selection processes, our coffee growers put a lot of effort into this special coffees in order to obtain unique notes and flavors like caramel, fruits and citrus, our minimum cup profile is between 84.5/89 SCA and most of our coffee beans come from Quindio, Cundinamarca, Antioquia, Huila, Nariño, Tolima, Santander, Risaralda y Boyaca

SOME OF OUR SPECIALTY COFFEE PROFILES, FARM ORIGIN

Located in the heart of Colombia

NARIÑO

PERFIL DE TAZA
Altitud: 2.000 / 2.200 msnm
Proceso: Beneficio Tradicional
Tipo de Café: Variedad Caturra y Colombia
Perfil de Taza: Fragancias y notas melosas, con notas sutiles acarameladas, notas frutales y ciruelas secas, dulzor acaramelado y chocolate, cuerpo redondo y balanceado
Caficultores varios
Café Nariñense

BLEND NARIÑO
BUESACO - NARIÑO
COLOMBIA

SCAA 85 Ptos

HUILA

PERFIL DE TAZA
Altitud: 1600 / 1700 msnm
Proceso: Fermentación 24 Horas
Tipo de Café: Variedad Caturra
Perfil de Taza: Fragancia chocolate, sabor a manzana verde y uvas pasas, acidez frutal media, cuerpo cremoso residual dulce meloso
Caficultor: Edilma Piedrahita

EL AGRAPO FARM
PITALITO - HUILA
COLOMBIA

SCAA 87/88 Ptos

GANADOR TAZA LA EXCELENCIA 2005, 2006, 2011

NARIÑO

PERFIL DE TAZA
Altitud: 2000-2100 msnm
Proceso: Beneficio Tradicional, Secado al Sol
Tipo de Café: Variedad Caturra
Perfil de Taza: Fragancias florales a miel y vainilla, acidez malicia propia de la manzanas roja y fresas, sabor a moras silvestres y fresas, cuerpo medio, residual balanceada y meloso
Caficultor: Javier de la Rosa

EL CARRIZO FARM
YACUANQUEL - NARIÑO
COLOMBIA

SCAA 86/87 Ptos

QUINDIO

PERFIL DE TAZA
Altitud: 1700 msnm
Proceso: Beneficio Tradicional
Tipo de Café: Variedad Castillo
Perfil de Taza: Fragancia dulce a panela, aroma a miel de caña, acidez cítrica media, sabor acaramelado, residual perdurable, cuerpo ligero
Caficultor: Nelly Betancur

LA ESPERANZA FARM
FILANDIA - QUINDIO
COLOMBIA

SCAA 84/85 Ptos

QUINDIO

PERFIL DE TAZA
Altitud: 1550 msnm
Proceso: Secado en su miel, Red Honey
Tipo de Café: Variedad Caturra
Perfil de Taza: Fragancia y aromas frutos rojos, vainilla y panela, sabor a chocolate amargo y almendra, acidez cítrica limón, cuerpo jugoso
Caficultor: José Manuel Jiménez

LA DORADA FARM
CIRICASAS - QUINDIO
COLOMBIA

SCAA 86/86 Ptos

EDICION ESPECIAL "RED HONEY"

QUINDIO

PERFIL DE TAZA
Altitud: 1430 / 1470 msnm
Proceso: Beneficio Ecológico
Tipo de Café: V. Colombia y Caturra
Perfil de Taza: Fragancia a vainilla y malta, aromas a chocolate amargo acidez media, residual a frutos secos, cuerpo medio
Caficultor: Javier Cano

LA DIVISA FARM
QUIMBAYA - QUINDIO
COLOMBIA

SCAA 84,5 Ptos

QUINDIO

PERFIL DE TAZA
Altitud: 1550 msnm
Proceso: Fermentación 15hrs a 18 hrs
Tipo de Café: Variedad Colombia y Caturra
Perfil de Taza: Fragancia frutos rojos, aroma dulce a frutos rojos, acidez cítrica media, sabor acaramelado, residual a chocolate amargo, cuerpo medio
Caficultor: José Manuel Jiménez

LA DORADA FARM
CIRICASAS - QUINDIO
COLOMBIA

SCAA 85/86 Ptos

QUINDIO

PERFIL DE TAZA
Altitud: 1.252 msnm
Proceso: Suave Lavado, secado al sol
Tipo de Café: Variedad Castillo
Perfil de Taza: Fragancia frutal caramelo, aroma a caramelo, acidez media alta, sabor a chocolate y caramelo, residual limpio, cuerpo medio alto cremoso
Caficultor: Lucy Reyes

LAS COLINAS FARM
ARMENIA - QUINDIO
COLOMBIA

SCAA 85/86 Ptos

QUINDIO

PERFIL DE TAZA
Altitud: 1750/1850 msnm
Proceso: HONEY, secado en su miel
Tipo de Café: Variedad Castillo Caturra
Perfil de Taza: Fragancia y aromas dulces, sabor meloso con canela, acidez fosforica, cuerpo redondo, sabor residual a mora azul
Caficultor: Gustavo Chacón

LA PRADERA FARM
SALENTO - QUINDIO
COLOMBIA

SCAA 87/88 Ptos

QUINDIO

PERFIL DE TAZA
Altitud: 1.500 msnm
Proceso: Fermentación 15 horas, secado al sol
Tipo de Café: Variedad Castillo
Perfil de Taza: Notas a chocolate, vainilla y caramelo, sabor a chocolate amargo y herbal, residual a té verde y panela, cuerpo ligero, a chocolate y caramelo, residual limpio, Caficultor: Leon Campo

VILLA GLORIA FARM
PIAO - QUINDIO
COLOMBIA

SCAA 85/86 Ptos

VALLE DEL CAUCA

PERFIL DE TAZA
Altitud: 1600 msnm
Proceso: Beneficio Tradicional
Tipo de Café: Variedad Castillo y Caturra
Perfil de Taza: Fragancias y aromas dulces achocolatados, sabor a chocolate amargo y herbal, residual a té verde y panela, cuerpo ligero, intenso perdurable
Caficultores de zonas altas del Valle Colombiano

100% ORGANICO
BLEND VALLE DEL CAUCA
COLOMBIA

SCAA 83/84 Ptos

USDA ORGANIC

CO-880-141

REGULADO POR EL GOBIERNO

REGULAR COFFEE

Blends of different farms of the region of the Quindío, Colombia

Medium hight Roasted - Whole Bean or Ground

WHOLE SALE PRICE

Ideal for Espresso, useful in non-specialized bakeries, coffee shops, Touring bars, hostels, hotels.

Suggest Price
Public (FCP)
\$11,00 USD
(16 oz)

50 KG (Roasted)

\$958,71 usd

110 bags of 454gr. (16oz)

300 KG (Roasted)

\$3.695,89 usd

660,7 bags of 454gr. (16oz)

60 KG (Coffee Raw)

\$912,65 usd

132 pounds of 454gr. (16oz)

300 KG (Coffee Raw)

\$2.584,82 usd

660,7 pounds of 454gr. (16oz)

100% Anticipated payment

All of our coffees are roasted in
Quindío (Colombia), then they're
shipped right to your door in USA
(DDP)



SPECIALTY COFFEE

Origin Single Farm (Washed)

Medium light Roasted - Whole Bean or Ground

WHOLE SALE PRICE

Suitable for Espresso and / or filtering methods, ideal for Hotels, Restaurants, Hotel Chains and Specialty Coffee Shops..

Suggest Price
Public (FCP)
\$15,00 USD
(12oz)

30 KG (Roasted)

88 bags of 340gr. (12oz)

\$1.041,56 usd

300 KG (Roasted)

882 bags of 340gr. (12oz)

\$7.879,91 usd

60 KG (Coffee Raw)

132 pounds of 454gr. (16oz)

\$1.136,21 usd

300 KG (Coffee Raw)

660,7 pounds of 454gr. (16oz)

\$3.570,70 usd

100% Anticipated payment



All of our coffees are roasted in Quindío (Colombia), then they're shipped right to your door at USA (DDP)

SPECIALTY COFFEE

Origin Single Farm (Profiles and differentiated processes that highlight their flavors (UnWashed)

Medium light Roasted - Whole Bean or Ground

WHOLE SALE PRICE

Suitable for Espresso and / or filtering methods, ideal for Hotels, Restaurants, Hotel Chains and Specialty Coffee Shops..

Suggest Price
Public (FCP)
\$17,00 USD
(12oz)

30 KG (Roasted)

88 bags of 340gr. (12oz)

\$1.201,02 usd

300 KG (Roasted)

882 bags of 340gr. (12oz)

\$9.474,48 usd

60 KG (Coffee Raw)

132 pounds of 454gr. (16oz)

\$1.176,88 usd

300 KG (Coffee Raw)

660,7 pounds of 454gr. (16oz)

\$3.774,09 usd

100% Anticipated payment



All of our coffees are roasted in Quindío (Colombia) and then they're shipped right to your door in USA (DDP)





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fulltastecoffee



FullTaste - Specialty Coffee



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